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We Prepare for Another Barbecue

By H. W. Beers

BARBECUE: the word itself is fascinating. It is deliciously primitive. It connotes the smell of cooking meat, the sizzle of juices dripping onto tongues of flame.

I went to the dictionary in the half hope that "barbecue" might be listed as having come from the South Sea Islands, or Sumatra. So I was glad to find it listed as a "Guinea name," for Guinea carries romance too. "Barbecue" was there used by savages in referring to a sort of rack on which they cooked their meat and victuals over the open fire. One can imagine a hungry horde standing around the fire that was making supper out of the rewards of the chase, a whole animal split down the backbone. I wonder if they cooked steers that way in Guinea?

Whether they did or not, we barbecue steers in Ithaca. And our barbecue is not a cooking rack, it is an event, that means more to us than just the appeasement of appetite.

Among the people of Guinea there were no groups of people who could throw "a formal" now and then. Their society probably did not demand the nicely complicated repartee that keeps our wits on edge in campus associations. When they cooked meat over an open fire, it was probably much in the nature of routine.

But we, the much be-tuxed, turn to a barbecue as temporary release from the many formalized and urbane social events of college life. It is proper that we of the "upper campus" be the ones to initiate this challenge to urbanity. We come in contact with much that is citified while we are here studying agriculture. It is a good thing for us to remind ourselves occasionally of things rural. Our classmates in the sister colleges need these reminders too, they need to be released at times from the perpetually urbane.

SO for one night the Stock Judging Pavilion will be the focussing point for campus society. Students and faculty members of all colleges will gather there as guests of the Ag. Association.

Shortly after 6 o'clock on Wednesday, December 12, the juicy steer will be apportioned, "and how!" This will be only the second barbecue at Cornell. The first was held just two years ago, you will remember that Dean A. R. Mann was donor of the steer that realized the "ate" in "fat" that night.

A number of people have hoped that an annual barbecue might supplant the old annual ag-domecon banquet. It is possible that in future years this will be the case.

The Barn-Yard Ball is a young tradition with the Ag. Association, but it is already pretty well established. The fall Barbecue promises to become the counterpart of the spring ball. Such events as the Barn Yard Ball and the Barbecue are distinctly upper campus functions, and they do much to keep up the unity of the student bodies concerned. The barbecue in particular is an "everybody-out-mixer;" there isn't anyone in this world that can't eat, though there are a lot of people that can't dance. A Barbecue offers unusual opportunity for faculty participation in student social life, which is altogether to be desired.

The names of committees arranging this year's barbecue are listed elsewhere in the Countryman, and a detailed write-up of the program is found in the Campus Countryman, to which we hope you will turn.

It is the spirit of this thing that is important. We can eat almost anywhere, we can see some of our friends almost anywhere. But we can't rub elbows with a good hetergenious sample of our college community quite so well as at the Ag Association Barbecue. And odd as it may seem "rubbing elbows" has a lot to do with "spirit."

The Barbecue Committee

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Honey, Sugar, and Corn Syrup

By E. F. Phillips

HONEY is a material which rests lightly on the tongue of the freshman and a word which comes easily to the tongue of the enchanted upper classman at certain seasons of the year, since it is a word of many meanings. To discuss its figurative uses is quite beyond the abilities of an ancient who has somewhat outlived the glammers and amours of spring, but it may be worth while for a few moments to discuss the word and the material for which it stands in a more literal way.

It would be a simple matter to dig out ancient books on the foods of our fathers, to determine the vast importance of honey as a food in bygone times, but we cannot fully accept the conclusions of our ancestors as to the value of food materials, in the light of recent beginnings of a knowledge of nutrition. It would also be fairly easy to dig into biblical literature, to see the many times and myriads of ways in which honey came to the minds of the ancients in the cradle of religions.

It would be even a simpler matter to dig through anthologies of poetry, to see what a place honey holds in the thought of the poetically inclined. Or one might spend some time searching for examples in which the bee had been used as an example to mankind, by those more philosophically inclined. All these things might be of interest, but perhaps not so much to our profit, since we cannot accept the dietetic conclusions of poets, ancient or modern, or the conclusions of the speculators regarding the virtues of the bees as a model for the conduct of man. To all such speculations we may with some profit turn our backs, preferring to rest our conclusions on data which appear more scientific, in this age of doubt.

We may summarize the entire situation with respect to honey and its use among older peoples by stating that, until the introduction of sugar from the cane and beet, honey was the primary source of sweet for our forefathers. Such a wide former use of honey does not, of course, indicate that it is the best sweet produced anywhere, for their facilities for transportation were far below those available to us. They of necessity used it, not only for sweetening their food but in the making of the drinks which occupied so important a place in the lives of ancient peoples. In these days when prohibition forms a major portion of the subject of conversation, honey is less discussed as a source of stimulation than are other articles and, without discussing the merits of prohibition, we can at least agree that if we were compelled to live under the unsanitary and un-

wholesome conditions which seem to have prevailed in years long gone by, we should doubtless all welcome the fermented products of honey as a means of enabling us to forget the things about us. One can scarcely fail to agree that if we were of necessity living under the narrow conditions of our fathers, even modern hooch might be welcome as a means of enabling us to forget.

WITH the introduction of cane sugar from the tropics, the use of honey became less necessary, and its use correspondingly declined. More recently, artificially manufactured sweets have come upon the markets, especially in the United States, until now we are hedged about by a wall of sweetness and use sugars of various kinds to a degree never before dreamed of. Not only has cane sugar been super-refined, but it is accompanied in the markets by other and equally refined syrups and sugars which are used by us to an extent which would have been unbelievable fifty years ago. It is beyond the limits of this article to discuss the detriment which this vast use of sugars doubtless brings to us as a people, but others better qualified than this author have issued philippics against this orgy of sweetness. The trouble seems to lie in the fact that we have not only given way to a depraved appetite for sugars but that the extreme degree to which they are refined has caused them no longer to satisfy as sugars once did.

The excessive use of cane and beet sugar illustrates the tendencies of the modern diet. In earlier days in this country, when sugar was relatively higher in price and less abundant, the per capita consumption was below forty pounds annually, this occurring up to the time of

the Civil War. Gradually since then we have imported and raised more and more sugar of this kind, until at the beginning of the World War the per capita consumption was increased to almost ninety pounds. During the recent War, sugar was scarce, and almost no other thing of which we were deprived made such an impression on the minds of the public, yet all during the period of the War we had available to us and used far more sugar than our fathers had used fifty years before.

The initiation of prohibition caused a marked increase in our use of sugar. I recall one day visiting the sugar division of the food administration during the War to arrange for a few cars of cane sugar which were badly needed for certain legitimate purposes, only to find the men in charge of that division in a frenzy, in so far as the efficient heads of that service ever became excited. When I put in my request for a few cars of sugar, they replied that any further demand for sugar was simply more than they could stand since, with the initiation of prohibition, they had found it necessary at once to double the allotment of sugar to confectioners. I obtained the sugar for which I went, but found it much more difficult because of prohibition. There is a traditional "kick" to alcoholic drinks, and a somewhat similar "kick" to sugar, in so far as these two commodities furnish either a quickly available stimulus, or in the case of hooch, or something which passes for a stimulus.

Since the War, the demand for sugar has far exceeded the supply of cane and beet sugar, but this has not appeared so clearly in the data on per capita consumption, since other and equally dangerous sweets have been placed on the markets. Now a considerable proportion of candies are



THE HOMES OF THE MAKERS OF HONEY
In The Hives, The Bees Store Honey, Which Professor Phillips Says is a Valuable Food.

made from corn syrup and corn sugar, about half as sweet as cane sugar, so that we eat still more candy than formerly to satisfy an unnaturally developed fondness for sweets. Or rather we did until recently eat more candy than formerly, for there is now a strong reaction against candies, much to the distress of the manufacturers, since it is now the thing to be slim. This current and to some extent dangerous fashion is probably a direct reaction against the candy orgy upon which we embarked during and after the War. It is doubtless better to insist upon being slim than it is to overgorge on candy, with its accompanying tendency to overweight, but it would be even a saner policy not to go to either extreme.

WHERE does honey come in, in all this series of fads and fancies with respect to sugars? The oldest sweet of all has to some extent faded into the background, since it is so much easier to get the artificially manufactured sugars and sweets which flood our markets. The ease of getting the modern sugars has caused us to forget, to some extent, the merits and genuine goodness of the older product. Even those concerned with the feeding of infants are sometimes so misled as to advocate corn syrup for the infant stomach. Even those in high places sometimes so far forget their duties to the public as to foster laws which would, if enacted, lead to a still more deplorable condition with respect to the sugar diet of the nation. It seems about time that we came back to a saner policy, and that we began to see clearly where we are headed. If I had a child young enough to take corn syrup without protest, and if I had a physician who would advocate the use of this product for the child, I should at least change physicians.

Honey differs in many ways from other sugars and sweets on the market and is unlike any of them. One can readily find substitutes or a combination of substitutes which will furnish the same sugar combinations as are found in honey, but such a combination would be inferior to honey. The sugars in honey are levulose, dextrose, and sucrose (cane sugar), levulose predominating in all honeys. Because of the extreme difficulty of getting levulose to crystallize, this sugar in a pure state does not form a product on our markets, except for technical uses. We are now told that a new process has been discovered for obtaining crystal levulose at a low price, but this announcement has been so hedged about by misrepresentation that we need not for the present worry ourselves about cheap sugar from the Jerusalem artichoke. Dextrose is now sold as corn sugar, a total misrepresentation when this name is used, since it should be known as starch sugar,

being equally well made from any starch. It is a sugar half as sweet as cane sugar and about one fourth as sweet as levulose, and while an excellent food in combination, it is a dangerous food singly, because of its lack of sweetness. Cane sugar, which in minute proportions occurs also in honey, is the standard sugar of the diet, by which all other sugars are measured. Honey contains a large proportion of levulose, a sugar of intense sweetness and assimilable at once, a smaller proportion of dextrose, also a good food and quickly assimilable, but best in combination, and a small trace of cane sugar, never more than eight per cent in any honey. So far as the sugar content is concerned, then, honey provides a sugar source which can be at once put to use for the benefit of the consumer. There is no better stimulant when one is physically exhausted than a large tablespoonful of honey, and the "kick" is a powerful one, unlike the "kick" of alcohol since it is a real benefit.

WHEN the usual chemical analysis of honey is made, we learn the percentage of levulose, dextrose, sucrose, water, and ash, and perhaps dextrans which are present in traces. When determinations are made of these materials by the usual chemical means, the chemist then lists the remaining portion as "undetermined," this amount usually being from three to five percent of the whole. It is the "undetermined" in such an analysis which should interest especially us, for it is with respect to this portion that honey differs from and is superior to competing sweets. There is no such "undetermined" portion in analyses of cane sugar, corn sugar, corn syrup, or in any of the other highly refined and artificially manufactured sweets on the market. Maple sugar and maple syrup are equally blessed with such features, but we shall not discuss these products at this time.

The "undetermined" in honey consists of a large number of most interesting things. There are five plant dyes in various honeys, so far as is now known, which give color to honey, these being exactly the coloring materials which occur in normal plant foods. What particular part they play in the diet is still unknown, but they at least cannot be harmful. There are several enzymes in honeys, the more common being those which split starch and cane sugar in simpler food elements. The German food authorities now use the presence or absence of the enzymes as their most dependable tests for the purity of honey which they analyze. There is vitamin B and perhaps, or probably, some others of this interesting group of minute but highly essential food materials. There is a small amount of

protein material, perhaps arising largely from included pollen grains in honey.

The various materials in honey which have been named constitute those features of honey as a food which are even more valuable than the included sugars. There is one other group of materials in honey which place this product in a class entirely by itself, the materials which give to honey its delightful flavor. These are highly volatile substances, easily driven off by heat or by exposure to air. They make honey good, good in a sense not found in purified sugars in which these flavors are totally lacking. These materials which total far below one percent of the bulk of honey are of priceless value in this food, for they are unique among foods.

The "undetermined" portions of honey in the usual chemical analysis constitute the trade mark of nature for a food. They cannot be manufactured artificially and cannot be put into combination with excessively purified foods in such fashion as to make something good to eat. In honey alone these are found, and it is no wonder that beekeepers insist on the goodness of their product. As the consuming public gradually comes to realize the dangers which lie in the use of artificially refined and manufactured food stuffs, beekeepers hope and expect that the excellent product which they take from their bees will receive better recognition in the diet. That this will occur seems certain, if we assume any intelligence on the part of the public. Honey is already coming into its own and is more used now than ever before in recent years. This use will increase, but the possible production is small compared with the total sugar consumption seen at present. It may be selfish but still rather natural for those who know the goodness of honey to get their supply as soon in the fall as they can, for while this leaves little honey for the public at large, it does place the crop in the hands of those who are able to appreciate its virtues.

IT is small wonder, in view of the merits of honey as a food, that the name of this product has been taken over for those for whom we have affection. It would be quite inconceivable for one to call a child or any older person "corn syrup." That would be no compliment and that name could be applied only as one of the derision. The word honey, on the contrary, readily comes into use as a term of affection, simply because it represents literally the best sweet yet found, one bearing the guarantee of nature of its goodness, and one which cannot be duplicated by factory manipulations.

Agriculture in Our Tropical Possessions

By C. J. Hunn

MANY people believe that the Tropics are lands where high temperatures and heavy rainfall prevail. They think of jungles and dense forests abounding with festooning bright colored flowers and giant twining creepers. They fancy animal, bird, insect and reptilian life at its maximum activity. They imagine that the natural conditions conspire to make living venturesome and decidedly unhealthy for the white race. These attributes, however, do not apply to many of the islands of the tropical seas.

As Americans, we are interested in our own insular island possessions. Of these, the island of Porto Rico may be taken as a concrete example for most of the islands of the Hawaiian group evince similar conditions. Porto Rico embraces many different characteristics. As one travels over the Island he might find conditions comparable to those of the heavy forests of northern California, to the mountains of the Appalachian, to the grass plains of the middle west, to the arid wastes of the southwest, to the headlands of Maine, to the sand dunes of New Jersey, and to the river bottoms and bayous of the lower Mississippi. These features can all be found on an island having an area about three-fourths that of Connecticut.

Topographically the island consists of the eroded summits of a steep continuous range of volcanic mountains. The configuration of the land has an important bearing on the agriculture. The central region contains several interior valleys which were formerly lake beds. Here the conditions are adapted to the culture of tobacco. Numerous spurs diverge from the main mountain range forming a complex system of narrow ridges and of deep narrow valleys. These lands are occupied by forest growths with a part of the steep slopes cleared for coffee plantations. This central axis is flanked on each side by limestone deposits raised above sea level by the upthrust of the central range. Erosion has cut this soft mass into sharp, jagged foothills where there has been sufficient rainfall or it has been left intact as elevated plateaus. The more level sections are devoted to fruit raising; citrus fruits, pineapples, and many of the lesser known tropical fruits. Along the coast are to be found narrow marginal plains, extending up into the river valleys for from three to five miles. Their continuity is frequently broken by spurs of the main mountain mass, or by low coastal hills of more recent coral uplifts. The flat, playa plain is encircled in many regions with a higher reef of waveswept coral rock or by narrow shifting dunes of coarse coral

sand inducing the formation of many salt-water lagoons. The better sections of the playa region are devoted to sugar cane culture, which today constitutes the principal wealth of the Island.

Temperature does not play an important part in the development of agriculture. These tropical islands are noted for their moderate variation. Porto Rico is temperate in its extremes of 43 and 100 degrees. The constant trade wind movement throughout the day and night,



IN THE TROPICS
Liberty Hyde Bailey in Trinidad.

tempers the unpleasant influence of a relatively high humidity, and together with this decided coolness at night, dissipates that feeling of lassitude common to some tropical countries. A limiting factor to successful crop production in Porto Rico is its rainfall. To the effects of the northeast and southeast trade winds, may be ascribed the warm but equable and comfortable living conditions and also the peculiar distribution of precipitation which characterizes most tropical islands. Although three times the area of Long Island, Porto Rico is subject to as great differences in rainfall, both in amount and occurrence as are the extremes of the United States.

RAINFALL in the tropics is, as a rule, not due to definite storm centers. It is rather the result of the cooling and compression of the moisture-laden trade wind when it strikes the upper elevations. Consequently the higher the mountain, the heavier the rainfall. The average annual rainfall of Porto Rico is 77.3 inches. Records show a variation of 15 inches in each direction in various years. The variation in geographical distribution is far greater, from 21 to 169 inches in different localities. A distance of 32 miles separate two localities, in one of which 12 hours without rain is an exception while in the other absolute dryness for over a year has been observed. This uneven distribution of the rain has pronounced effects. The well-watered mountain slopes at the east and north are covered with dense tropical growths, rich in timber trees, tree ferns and fern banks. On the south and especially towards the west, the trees are dwarf hardwoods covered with epiphytes, cacti, and semi-arid growths. On the north, the rivers carry large volumes of water. The river bed on the south, torrential on occasion, is almost dry and full of boulders. The roads on the northern slope are perpetually muddy while those on the south are dry and dusty.

Soil plays an important part in agricultural pursuits. The volcanic rocks have weathered into a so-called red clay which is incredibly tough and sticky. This highly objectionable cultural characteristic has been the salvation of the central region, for, in their deforested condition, these hills would have been deprived of their soil but for this quality. The slopes formed by this soil are of unbelievable steepness and often approach the vertical.

These so-called clays are clays in mechanical nature, not in composition. They are not only extremely heavy but they pack and puddle badly. They become water-logged and suffer from handling while the soil is wet or they crack badly when neglected during the drought. The soils require deep plowing which can only be accomplished by considerable motive power. All tillage operations are further hampered by the failure of these soils to scour against the implement. Since most tropical crops are allowed to remain in the soil for five years or more, the soil is subjected to a slow packing process which interferes with aeration and nitrification. They need thorough tillage, proper drainage and heavy applications of lime. In the foothills soils are of an open-texture, limestone type, while on the wet north side, the limestones are more

decayed and the resultant soils are a red residual clay from which the excess of lime has been removed. On the south, these soils are thin and, in the absence of much rain, are excessively high in lime which may form a peculiar calcareous hard-pan. Practically all of the alluvial lands along the coast are the product of the denudation of the uplands. They are an admixture of the red, clayey, tenaceous soil of volcanic origin and the light colored, looser, calcareous soil of the foothills, combining into a rich red loam. These alluvial deposits combine essentially the qualities of the two residual soils, with the additional advantage of a more loamy physical structure adapted to better drainage, root penetration, and cultivation.

As a rule, the importance of tropical agricultural products is too often slighted by those who use or consume these products daily. Sugar, beverages, starches, fibers, rubber and gums, drugs, dyes, spices, flavorings, perfumes, and oils together with some fruits and nuts include a wide range of contributions from the tropics. Nearly all come as finished manufactured articles with little suggestion of their tropical origin. Recent statistics show that Porto Rico sent to the United States several years ago products to the value of nearly seventy millions of dollars. About 70 per cent of the imports was sugar. The other items were made up of fresh and preserved fruits of which the grape fruit predominated, coconuts, cotton, honey, coffee, vegetables, tobacco, and a minor item of fine cabinet and dye woods.

IN the temperate climes, the agriculturist deals with a wide range of general crops. His methods are the result of experience handed down from generation to generation and practiced under stern necessity. Agriculture in the tropics was originally in the hands of the natives under whose simple necessities, it was devoted mainly to the collection of wild products or to primitive methods of cultivation in small cleared areas. The white explorers found special crops which fitted commercially in-

to those of his own country. The Tropics have always been a land of special crops, produced from the first as a matter of the exploitation of lands and labor.

The tropical agriculturist specializes according to the requirements of his crop. Most of these crops are allowed to remain in the soil from year to year. This combined with the natural tropical environment has developed many special methods of procedure quite unknown to the farmers of New York. Tropical soils require a high moisture content for the satisfactory growth of plants. There is an excessive evaporation caused by the constant movement of the trade winds. Irrigation is frequently essential and imperative, especially in the naturally dry regions. The Government has completed a number of irrigation projects at a cost of several millions of dollars.

Many plants have developed in the shade of the primitive forest. These not only require shade when young but, like coffee and vanilla, they demand partial shade throughout the entire life of the plants. Windbreaks are essential in exposed localities and are used to prevent excessive evaporation and to lessen the consequence of the super-sensitiveness of tropical plants to changes of temperature.

The destruction of humus is one of the indirect influences of tropical agriculture. When a clearing is made in a virgin forest and the marketable timber has been removed, the remaining vegetable growth must be destroyed. Burning is the only feasible method for, before the cut material could rot, a second growth would have developed. The removal of sugar cane leaves is often followed by burning to give the ratoon crop a greater chance for development. With limited lands, with the planting of crops of long duration, and with replanting immediately without rest or rotation, the use of fertilizers becomes imperative. Some sugar lands of Porto Rico have grown nothing but sugar for generations. The fertilizer bill for Porto Rico is a remarkable item.

Both plant and insect life actively exist throughout the whole year in the tropics.

The cost of the continuous application for insecticides and the impossibility of even applying them under any circumstances has brought about special methods, notably that by parasitic control. The rind borer of the sugar cane, for example, is in some localities held in check by introduced parasitic insects and by the growth of a cane possessing a harder rind. Plant diseases, fungus and bacterial, are afforded the most favorable conditions through the continuous warm weather and moist atmosphere. Resort has been made to the growth of less susceptible varieties or to an entire change to another crop. Weeds grow the year round and often excel in rapidity of growth and special crop. Special methods are employed such as the shade of older trees, the use of low-growing cover crops and, in some localities, the use of weed-killing sprays.

ACCOUNTS of the profits from tropical agriculture are often greatly exaggerated. The return per acre, considering the investment, is, in many crops, relatively small. The small planter or homesteader needs resources to tide over unfavorable seasons, and, more often, to wait until his special crop brings in a return. Many of these embarrassments are overcome through co-operative associations. The small investor is usually out of luck in the tropics. This point may be well emphasized by citing a few of the investment items of a single sugar plantation in Hawaii where the land is held in relatively large areas. These figures were secured a decade ago; capital \$10,000,000; business accounts for the year \$11,430,176.15; fee simple land in cane 16,500 acres; pasture and waste 10,250 acres; leased land 4,517 acres; total in cane 18,900 acres; total 31,267 acres; sugar produced for the year 56,500 tons; net profit \$1,347,368; dividends paid \$1,240,000; 12.4%. There were over 3000 unskilled laborers and 78 skilled or highly paid experts. In irrigation this plantation had 7 high pressure pumping plants, 14 miles of pipe lines for pumping water, 51 miles of ditches and tunnels for the con-



duction of water from the mountains and the daily consumption of irrigation water was 171 million gallons. Among the agricultural equipment were seven sets of steam plows procured at a cost of \$140,000. There were also 220 mules and 278 horses in use. The railroad equipment consisted of seven Baldwin locomotives, 920 cane carts, 70 miles of main, and 20 miles of portable track. The mill equipment was extensive and had a capacity of 375 tons

per day. This plantation formed a large community with dwellings, tenements, stores, necessary manufacturing plants, a sanitary and police force, schools, and a hospital with six wards, of 85 beds, erected at a cost of \$30,000. This shows the extent to which special crops may lead in development.

PRACTICALLY all of the available land has now been taken up in both Porto Rico and Hawaii. There are in-

initely more opportunities here at home. The tropics outside these islands will continue to be lands where large investors, co-operative or corporate, will derive profits in the conquest of primitive countries. These profits will not come from agriculture as it is known in the States, but from the exploitation of cheap land, cheap labor, and through the use of special equipment and cultural adaption to special tropical crops.

Some Notes on Commercial Garden Seeds

By R. M. Lupton

THE business of garden seed growing in this country is one of its industries, and with the gradual development of the great agricultural industry, it has grown from the spasmodic experiments of individual gardeners of some two hundred years ago, to a definite and separate position involving hundreds of thousands of acres of the finest obtainable land, producing crops solely for seed purposes.

As a business it involves many companies of very considerable size, most of which limit themselves to breeding and reproducing a comparatively few of the varieties carried by the seedsman, in order to obtain an efficiency which does not seem practicable when numbers of sorts are grown. This business has been for the most part developed gradually over a long period of years,—one seed growing house having been continuously operated for nearly a century and a half, and in fact, the establishment of a seed growing company, in a short time, would be utterly impossible, owing to the many years which are required to breed and reproduce planting stocks capable of being sold in competition with the finely bred products of the old established houses. Neither has it been a business which has afforded great financial returns for capital, labor, and infinite pains expended, but has always been a slow growing and reasonably dependable business.

In no other commodity is the highest type of ethics in business more essential. The seed dealer buys his supplies for the approaching season from the growers' crops, and receives shipments of various bags of seed which are capable of identification, in most cases, only by the grower's tag and label. Furthermore, the seedsman generally has to distribute this seed among his many farmer and gardener customers before sufficient time has elapsed for him to make the varietal tests necessary to determine independently the quality of the plants which it will produce, and is therefore dependent, with all his customers on the absolute integrity and ability of the original grower. It is easy to see,

therefore, that the grower's record and reputation must be of the first order; his word unquestionable, and his attention to the smallest details unremitting. For this reason, we find that for the most part, the successful seed growers are those who have been brought up and spent their lives in the business, and who have succeeded in combining the traditions and experiences of the past generations, with the additional practical and scientific knowledge of the present day.

GARDEN seed growing started among the extra intelligent gardeners in the vicinity of the larger Eastern cities, but as the great Southern and Western agricultural sections developed, it has been found that various spots in these newer fields are particularly adapted to the production of particular classes of vegetables, and also that freedom is there obtainable from many of the plant ills which have developed in the east. Now, California produces more garden and flower seeds than any other state, and in her many valleys with greatly varying soil and climatic conditions, is capable of growing a greater variety of plants than any other part of the world. Montana, Colorado, and Wyoming produce beans and peas in tremendous quantities and of unexcelled quality, the Middle-Western plains furnish corn and vine seeds, and the eastern shore of Puget Sound produces more seed of biennial vegetables than any other part of the world.

Much of the scientific work and breeding necessary to produce extremely high class stocks for planting western fields, is still done in the east, however, for two reasons, of which the first is the necessity for the seed grower's close contact with the eastern gardeners problems and necessities in order that his productions may be properly fitted to the needs of his ultimate customer, and the other is that in some species of plants, production under different climatic conditions for several generations appears to result in alteration of the varietal type which it is necessary to avoid

by annual replacement of the planting stock sown in the West, from an eastern source.

We therefore find that many of our large seed growing companies are obliged to maintain offices and warehouses scattered throughout the various sections where breeding work and seed growing is carried on, and the gardener in South Texas may buy onion seed from a seedsman in Chicago which was grown in California from a planting stock bred in Connecticut.

This would seem at first thought to involve tremendously wasteful transportation costs, but owing to the high per pound value of many sorts of garden seed the freight item is not nearly so important as the most efficient location of production, and the fact, that seed growing houses are so organized as to produce efficiently in such widely scattered locations, itself displays the thorough investigation and study that the industry gives to its work.

PRACTICALLY every seed grower of consequence maintains elaborate trial grounds and breeding plots in which every lot of his own production is tested for uniformity, type, freedom from disease, and yield in comparison with many other strains from various sources, and where breeding work operated on several different principles and plans, is constantly in progress to maintain the quality of strains of proven excellence and improve those which show signs of degeneracy.

The frequent introduction of new varieties and strains used to be considered essential, but recently the attitude has been that the number of varieties is, in most items, sufficient and work on new sorts is made secondary to the maintenance of the quality of proved strains.

IN this work co-operation and interchange of ideas are frequently had with the various state and national experimental stations and with research scientists all over the world. Every seed grower welcomes the advice and assistance

of those agencies, and visits are frequently exchanged. At no time have relations between the purely scientific and the commercial bodies been so cordial, due to the realization that, for ultimate results,

each is dependent on the other, for the scientist would find it difficult to distribute and increase results of his labors without the co-operation of the commercial house, and the seed grower needs the assistance

of the pure scientist in pointing out methods of obtaining improvements in the quality of his products, and constant improvement must be made if he is to be even reasonably successful.

4-H Stock Clubs and the National Congress

By John P. Willman

THOMAS Hollier, Skaneateles, New York, Herbert Paddock, Camillus, New York, Edward Dugan, Maryland, New York and Charles Du Bois, Pine Bush, New York have the honor and privilege of representing the New York State swine and sheep club members at the Seventh National Boys and Girls 4-H Club Congress which will be held at Chicago, Illinois, November 30 to December 7, 1928. This Congress which is the tenth annual reunion of the 4-H club family is held in connection with the International Livestock Exposition. During the past few years usually about 1,000 to 1,200 delegates from 40 some states have been in attendance at each congress, though this year will be the first time that New York State has ever sent a delegation to the annual reunion.

Thomas Hollier is one of New York State's outstanding pig club boys. Even though he is only sixteen years old he is one of the State's best breeders of Chester White Swine. For the past three years he has shown more prize winning Chester Whites at the State Fair than any other pig club boy. He showed the first prize barrow and the 3rd prize Chester White gilt in the 4-H club classes in 1928. Pigs that he has bred and sold to other club members have also been winners. For the last two years he has been a consistent winner in the open classes as well as in the 4-H club classes. In 1927 he showed the junior champion and in 1928 the grand champion Chester White boar in the open competition. Many of his sows and gilts have been placed well up. He has decided to take up farming as a life's work and the prospects are that he will continue to be one of our very good Chester White breeders.

HERBERT Paddock has been a sheep club member for several years and has owned sheep ever since he was a small boy. He owns at present a small flock of purebred and grade Hampshire ewes. He showed his sheep in the 4-H club classes at the State Fair for the first time in 1928 winning first prize on his pen of three wether lambs, first and third on single wether lambs, first on a ram lamb and second on a ewe lamb. Herbert is about fifteen years old and already has saved considerable money from the profits he has made in sheep club work.

Edward Dugan showed the second prize pen of three wether lambs and the

fifth, sixth, and seventh prize individual wether lambs in the 4-H club classes at the 1928 New York State Fair. He without a doubt showed an extremely typey pen of wethers but failed to win first place because his sheep lacked the necessary condition. He has been a sheep club member only a short time but shows great promise for the future. He is fifteen years old.

The three boys named above won the privilege to attend the club congress because of their winnings at the State Fair while Charles Du Bois, Pine Bush, New York won on his achievements at home and in his community. Charles Du Bois exhibited sheep at the 1927 State Fair but did not show any in 1928. He is, without a doubt, one of the most outstanding sheep club members in New York State. He is about twenty years old and has been a sheep club member for three years. When he first enrolled he owned about thirty head of scrub sheep. Now he owns quite a large flock of pure bred and grade Shropshires and also a flock of purebred Dorsets. He is specializing in hot-house lamb production and has been particularly successful in this undertaking. Charles has been president of his local sheep club and has helped his fellow club members in every way he could.

THE expenses of these delegates are being paid by bankers and other interested organizations throughout the

State. We have learned that the Merchants National Bank, of Middletown will pay the expenses of Charles Du Bois. Definite reports from others have not yet been received. Professor W. J. Wright, State Club Leader, and John P. Willman, 4-H livestock specialist plan to accompany the young men on their trip.

It is fortunate that the New York State livestock club members can take such trips for the good derived from them is far reaching. The most important benefit is reflected in the development of the boys or girls who attend such educational gatherings. The trip develops enthusiasm and inspires the rural youth through contact with others. They see and become acquainted with outstanding persons, both young and old. Through this contact they get new ideas and become inspired to go back home and improve their methods and practices. They become in some cases leaders in their community. They see the best livestock that the country has to present and thus get a better mental picture of the most desirable types. The sight of such animals may inspire them to become our leading breeders of the future. Without a doubt a trip to the 4-H club congress, to the National Dairy Exposition, the National 4-H Club camp, and similar meetings directly and indirectly helps to spread the 4-H club movement to thousands of our farm boys and girls.



A 4-H CLUB MEMBER WITH HIS "CALF"

This Aberdeen-Angus Bull Is A Sample Of The Prize-Winning Stock 4-H Club Members Raise.



Through Our Wide Windows

Tradition

FEW of us realize to what great extent we are controlled by tradition. Why is it that we have an enormous Thanksgiving dinner of turkey, cranberry sauce, and the trimmings? It is tradition founded years ago by a group of thankful pilgrims who banqueted on what they had available. They, of course, did not know what they were starting and would probably be greatly surprised if they should see a modern Thanksgiving.

College life and college spirit is almost universally founded on tradition. There are certain things which are done here at Cornell which started in some unknown way and have since become tradition. Perhaps it was because some group of upperclassmen were rushed by Freshmen, in early years, on the lawn of the quadrangle or perhaps Sage that caused them to form the tradition that Frosh were to keep off the grass.

So it might have been with all our traditions here at Cornell. Thus it might be well to build up another tradition. After one very successful Barbecue two years ago it is to be repeated again this year. Would it not then be wise to set this up as a second Thanksgiving banquet custom for members of our College?

A Promised Farm Conference

GOVERNOR-ELECT Roosevelt has proposed a farm conference to be held immediately after he takes office. The proposed conference will cover certain definite features such as the revision of the present tax laws particularly in relation to town and county government.

New York State is one of the important agricultural states because of the fact that we have an immediate market, in large cities, near at hand. It is important, too, because of the population which necessitates a great amount of agricultural produce. Still, in spite of this, other states are supplying a great number of our markets which could well be supplied by our own farmers. Perhaps this is because as a State we are not overly considerate of our farmers.

True we have an excellent experiment station at Geneva, we are well supplied with schools of agriculture, we have, here at Cornell, a state supported college of agriculture which, even if we do say it, is one of the best in the world. Still with all these faculties for dispensing scientific knowledge to the farmer, and a great amount of it is sent out each year which can help the farmer in a practical way, there is still something lacking which will put agriculture in this State on a par with other industries particularly from a financial aspect.

State roads, telephones, electricity, radios, and the like have relieved the drudgery of farming, though at the same time they give us a somewhat complex problem in valuing farm properties.

This is immediately reflected in town and county taxes. Included with this, certain efficiencies in the government might be introduced to help solve the taxation problem.

These factors are important in our agriculture and should be carefully considered by the coming conference. Other intangible causes for the poor profit in farming might well be investigated with the intention of getting at the root of the situation.

Post Mortems

LAST spring THE COUNTRYMAN called to the attention of the farmers of the state, the report of the State Department of Agriculture and Markets, that as a result of the "intention to plant" returns they estimated that this year's potato crop would be about ten per cent greater than that of last year. They felt that this would cause over-production and thus lower the prices to a dangerous extent. We mentioned the fact that many thoughtful farmers would decrease their acreage of potatoes and might even go so far as to substitute some cabbage. Those farmers who followed this program are fortunate because while potatoes are selling at so low a price that some farmers have not even bothered to dig them, cabbage is selling for more than double what it was last year.

This brings out the importance not only of accurate statistics on "intentions to plant", but also the teaching the farmer their proper interpretation and use. Such a program will go far toward the stabilization of farm prices in the future.

Vocational Education

IT OFTEN seems that one does not realize the true value of an experience until years later. This is probably true of a vocational course in High School, for one rarely realizes its true value until he has had some college training. By means of his projects a business is often built up which makes the boy financially independent throughout high school, his hens, animals, or crops furnishing his entire support. The boy is given training in wood and metal working and taught the fundamental principles of gas engines. He is given intensely practical training in handling crops, animals, and managing the farm as a whole.

The lack of this practicality often seems to be the worst fault with some of our ag courses here at Cornell. There are many courses which are obviously intended to interest only those students who expect to live on farms, yet they are given a semi-theoretical aspect. This leaves the thoughtful student pondering as to just where the teachings of the course must be modified to meet hard facts and to yield the greatest profit when practiced.

Vocational ag in high school furnishes practical and usable training, and the five year course which makes it possible to take some language work in addition is especially to be commended.



Former Student Notes

Howie and Hal Visit Wayne County Cornellians

WHILE conducting an investigation on the effect of improved transportation upon the urbanization of rural communities in Wayne county this summer for the department of rural social organization, H. W. "Howie" Beers '29 and H. F. "Hal" Dorn '29 met a number of former students on the hill. They started in at Lyons and then moved from there to Clyde—but there, we'll let them tell their own story.

"We did the whole country while on the job, starting in at Lyons, the county seat. Of course we were interested in meeting all the Cornell men along the way, and during the course of the summer we ran across a quite a few of them. In Clyde we found quite a nucleus of grads. Claude Heit '28 took us to church one Sunday. Claude's address is R.D. Clyde, no, come to think of it he's working for a nursery concern in Newark.

"Walt Benning '26 and his brother Harvey were a part of the reception we got in Clyde. They are on their father's fruit farm near Clyde, and are making good with a bang. In looking up the Clyde Grange we came across H. T. 'Berry' Huckle's folks. 'Berry', you know, graduated in '26 and is now running a family of his own and Gillette's cafeteria on College avenue. His brother, a Cornell B.Chem, is master of the Clyde Grange. 'Hal' discovered Professor H.H. 'Hi' Wing's father-in-law on a farm near Clyde, George Catchpole Watson '81, a former professor here on the hill and professor of agriculture at State College, Pennsylvania.

"Moving from Clyde to Savannah, down in the muck country, we discovered Mr. and Mrs. F. E. Robertson, '13. After a varied career including considerable county agent extension work, Mr. Robertson has launched a large vegetable enterprise on some good Wayne county muck, and is doing a lot of work on the side in connection with the State Co-operative Wool Pool. This work keeps him on the road to and from Syracuse quite a bit.

EVENTUALLY we found ourselves in Wolcott, where we spent three weeks in the same house with E. F. 'Ernie' Nohle '28 who is professor of agriculture in the high school there. Nohle was just getting started but they certainly liked him right off. Just outside of Wolcott we discovered M. I. Park, W. C. '13-14. Mr. and Mrs. Park are making a fine go of a dairy and fruit farm, and are just recovering from a fire catastrophe of unknown origin which destroyed a big new barn and a lot of machinery including a brand new tractor. There are two younger Parks now, boys of nine and five respectively.

"On another R. F. D. route out of Wolcott we found William Walmsley, W.C. '27. He is farming too, just a few miles from the village.

"One of the 'big guns' in Wolcott is O. M. Smith '13, who has just left off teaching agriculture in the local high school. Not the least of his long list of activities is bossing his own up-to-date dairy farm just on the edge of the village. He is treasurer of the Wolcott Co-operative Association, a fruit marketing proposition that is making several Wolcott farmers enjoy life more than they might otherwise. Smith is now chemist for the Sodus Co-operative creamery, which handles most of the milk from that region for the Dairymen's League. Smith has a mighty nice family too.

"Just south of Wolcott is Frank C. Rich '26. Frank managed a big dairy farm for a year after graduation, then returned home to take over the management of his father's farm. When we were in Wolcott, Frank had what had all the earmarks of being the best crop of beans in Wayne county. Frank and his wife are the proud parents of two fine babies.

"Before we left Wolcott we found another Winter Course student, Marion Eygnor who was on the campus in '23. He is working on his father's farm now.

MOVING from Wolcott to North Rose we stopped in at the farm of George Mitchell '13 who has a fine

plantation of pear and cherry trees. The Mitchells (Mrs. Mitchell came from Philadelphia) have a very attractive home and an ideal family. The oldest member of the second generation is a boy of eleven, then there is a girl of three, and a brand new youngster of about one annum by now. The Mitchells have lived on their present farm for about eight years, having moved from a farm in the Canadaigua territory where they lived previously.

"While working out of Sodus we discovered W. D. Sprong '20 who is with his father and brother on a 200 acre fruit and poultry farm bounded on one side by Lake Ontario. The Sprongs have set a large acreage of peaches which they will begin realizing on within a few years. Their poultry is paying them well too. Sprong says he gets back to Ithaca for an occasional football game. His address is R. F. D. 4, Sodus. Sprong isn't married as yet.

"Charles Russell Sp. '09-10, W.C. '07-08 is a combination of farmer and fertilizer dealer at Marion. He has both fruit and muck crops.

"We found Clarence Vanderbrook '28 working in Newark for a big nursery concern. He identified us at the bank which was indeed a good turn (we were in our customary 'broke' condition).

"And so on around the county we went ending up just before school started. We didn't locate any other grads before we ended up in Ontario, but we were generally interested to find as many as we had found in the open country that we traversed. We could probably have found a lot more had we interviewed villagers and town folk as well as open country people."

'01

A. LaVerne Roe is now engaged in agriculture on a farm near Sherburne, New York. He was a special student in agriculture during 1900-1901. His address is Sherburne, New York, R. D. 1.

'02

C. A. "Pop" Lueder is now farming at Jacksonville, New York. His present address is 110 Delaware Avenue, Ithaca, New York.

'06

Horace F. Button is at the Albanian American School of Agriculture, Kanaja, Albania. He says, "Rainfall is heavy in winter (60 inches or more) none in summer. No snowfalls and only a few (5 to 10) white frosts between January 1 and March 1. Rain stops about May 1. Winter wheat gives 30 bushels to acre, oats 61, and barley (spring sown) 20. The natural corn is very small flint and mostly eaten by the people. We can sow grain any time up to January 1, but if it is sown early it must be pastured. Winter pasture is best and lots of the very poor livestock is kept. The cows here are like badly grown Jerseys but entirely lack any dairy quality and are seldom milked. Practically all of the fruits are grown locally except strawberries at El Basan. Oranges and apples both grow here; lots of olives, figs, pomegranates, quinces, pears, plums, prunes, grapes, peaches, and apples besides two or three fruits which have no English name."

'08

Frank S. Hayden has a fruit farm of about 300 acres. He also has a breeding herd of about 90 head of Aberdeen-Angus cattle, he keeps some sheep and raises oats, barley, corn, alfalfa, and peas. His farm is located at Wyoming, Wyoming County, New York.

'11

Alvin K. Rothenberger is farming at Lansdale, Pennsylvania, R. F. D. No. 1. He taught one year in a preparatory school and then was county agent in his home county from 1912 to 1924. For the past four years he has been farming on the Krebelle Farms, Worcester, Pennsylvania. He specializes in an accredited herd of registered Holsteins, White Leghorns, eggs, and baby chicks.

'12

Eugene C. Auchter, has been appointed principal horticulturist in the department of agriculture to take charge of the newly

created office of horticultural crops and diseases. He began his new duties November 16.

Dr. Auchter graduated from the state college of agriculture in 1912, and received the degree of bachelor of science in horticulture. He took graduate work at Cornell and was awarded the degrees of master of science in 1918 and doctor of philosophy in 1923.

He will assume, in his new position, general supervision of the office of horticulture, the pathological laboratory, the office of vegetable and forage diseases, the office of fruit diseases, the office of crop physiology and breeding, and the physiological project of the office of plant geography and physiology. The total budget for this new organization is approximately \$1,000,000 annually.

'13

Leon E. Cook is professor of education at the North Carolina State College of Agriculture and Engineering. His address is State College Station, Raleigh, North Carolina.

'14

Charles H. Ballou is with the Japanese Beetle Laboratory in Moorestown, New Jersey.

'15

Professor and Mrs. G. F. Heuser announce the birth of a son, Richard Allen, on July 29. Professor Heuser is in the poultry department here at Cornell.

J. H. Reisner is now dean of agricultural forestry in the University of Nanking, China. Dean Reisner was here the forepart of November in the interests of the Cornell-in-China work. He was also conferring with reference to the cooperative plan improvement work, conducted under a triangular arrangement between the International Educational Board, University of Nanking, and Cornell University. A member of the plant breeding department helps with this work.

Charles M. Warren is a nurseryman and rancher at R.D. 2, Ventura, California.

Dr. F. A. Wolf is head of the department of Botany at Durham University, North Carolina. In a letter to Professor H. H. Whetzel, he said that John Ehrlich, who is working under him as an instructor, is making good with a big bang and he

wishes that he had half a dozen more just like him. "Johnny" edited THE COUNTRYMAN last year.

'16

Dr. H. W. Dye is the Plant Pathologist for the Niagara Sprayer Company. He is spending a few months in England on business for his concern.

Mr. and Mrs. William A. Hanson of Brookfield, Massachusetts, have announced the engagement of their daughter Marian to J. Louis Neff '16 of Rockville Center, New York.

A son, Donald Edwin, was born to Professor and Mrs. V. B. Hart of 207 Cook Street, Ithaca, New York. Mrs. Hart was formerly Helen Clark '23, "Van" is now in charge of extension work in the department of agricultural economics and farm management.

Grant Schleicher is superintendent of the W. D. Wilson Printing Ink Company in Long Island City, New York. He lives at 33-12 210th Street, Bayside Road, New York. A daughter, Joan, was born on June 19. He has another daughter, Ruth, who is two.

'17

Mr. and Mrs. John Frederick Christian Meyer have announced the marriage of their daughter, Edna Helene, to Walter C. Bartsch, on September 13 in Jersey City, New Jersey. Mr. and Mrs. Bartsch are living at 36-38 Sherman Place, Jersey City.

'18

Clara W. Crane has been appointed an assistant professor of English at Smith College.

Mildred M. Stevens was married, on Friday afternoon, October 12, at Sage Chapel at Cornell University, to F. C. Essick and following a tour of New England, they will be at home at 310 Walnut Street, Elmira, New York.

A daughter, Lenore Faith, was born last April to Mr. and Mrs. Benjamin F. Tarley. They have also a three-year-old son, Arthur Jay. They live at 706 East Seventh Street, Brooklyn.

'19

O. W. Dynes has come back to Cornell this fall to do graduate work in plant breeding. He has been teaching in the University of Tennessee.



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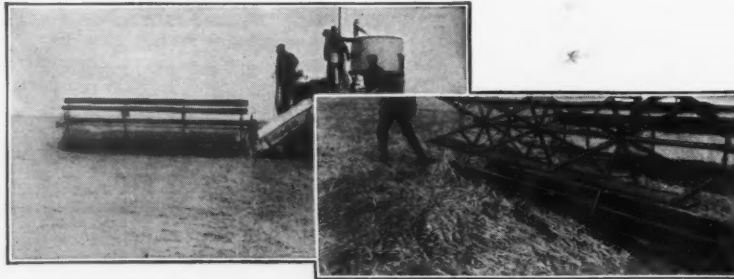
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Next to good seed there is nothing you can do which will be so effective in insuring good crops of legume hay and splendid crops of ensilage corn.

'20

Edward L. Plass has a chicken farm of two thousand birds, at Poughkeepsie, New York. He has five children.

Clayton C. Taylor is running the old home farm of 187 acres at Lawtons. He has a herd of about 50 head of Aberdeen-Angus cattle. He also raises certified seed oats, seed potatoes, four acres of grapes, timothy hay for sale, and alfalfa and clover for his own use. Besides these he raises corn for silage and a little buckwheat.



Not Only Fair Weather Machines

AS a farming risk, weather loses much of its terror on farms equipped with Case machines. Take, for instance, the extreme case of Fred Stewart, of Stewart Valley, Sask.

Last year Mr. Stewart had 160 acres of wheat that he was unable to cut before winter set in. Early snows covered the uncut grain to a three-foot depth. Early spring rains completed the ruin, flattening the grain to the ground. The mess looked so hopeless that Mr. Stewart burned 80 acres of it.

In May, nearly nine months after the regular harvest time, he was inspired to try a Case Combine on the remaining 80. To his amazement and delight, the machine picked up, harvested and threshed his apparently ruined crop, giving him twenty bushels to the acre of saleable grain.

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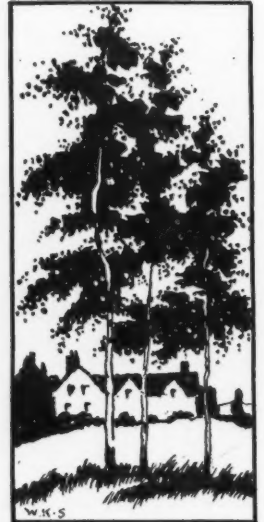
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"Clayt" was married this last summer so he is happy as he can be. His address is Dancote Farm, Lawtons, Erie county, New York.

William Lee Twitchell is in the nursery business with his father at Gonawanda, New York. The farm is of 150 acres on which he raises berry plants and grape vines which he ships to all parts of the country. He uses his poorer land to raise his herd of 40 head of Aberdeen-Angus cattle which supply the manure for his nursery. He also has a flock of chickens.

'21

Ester E. Van Buskirk '21 and Alfred J. Bryant '26 E.E. were married June 21, at the home of the bride's parents, in Ithaca. Mrs. Bryant attended Cornell and held a scholarship at the Williams School of



Expression and Dramatic Art. Mr. Bryant has been completing his University work. Previously he was employed in the Engineering Bureau of the New York and Queens Electric Company, New York City.

John L. Dickinson, Jr., is field organization manager of the Eastern States Farmers Exchange. His address is 143 Belmont Avenue, Springfield, Massachusetts.

'22

The *Extension Service News* says:

"Fred B. Morris, after five years of very successful work as county agent in Oswego County became assistant county agent leader on November 1.

"Fred was born and reared in central Indiana. He spent two years at Perdue University and two years running a farm in northern Indiana. After two years in the army, he operated a cow testing association for one and one-half years. He spent two years at Cornell where he graduated in 1922. He has also been employed by the G. L. F. in northern Pennsylvania and has served as Junior Agent in Erie County before becoming a county agent in Oswego County. All the extension force and thousands of farmers in New York State know Mr. Morris as a likeable and a very capable person whose promotion to assistant county agent leader is well merited and will be a real asset to the extension work in New York State."

'23

Marvin Clark has been engaged principally in farm bureau work since graduation. He is now a farm bureau agent located in Freehold, New Jersey.

Arthur J. Collins, Jr., is a nurseryman and fruit grower in Moorestown, New Jersey. A daughter, Cynthia Emily, was born on June 1.

William L. Davidson is teaching physics and chemistry in the Battin Senior High School in Elizabeth, New Jersey. Mrs. Davidson, who was Marguerite E. Mazzarella '24, is a substitute teacher in home economics in the Elizabeth schools. They live at 22 Stiles Street.

"Jack" Ford sends us the following bit of news: "D. J. "Doc" Williams '26 has offered the government about fifteen acres of land on the Kentucky river including the site of Daniel Boone's original fort, to be developed as a national park. If Congress takes favorable action on the matter, accepting the gift and appropriating the \$150,000 necessary for developing the project, "Doc" will have a national park right in the middle of his farm. Incidentally it will help business on his ferry and at his bathing beach both of which are at the proposed park site."

Paul Pierce is in the feed mill business at Machias, New York.

Elizabeth Ryckman married L. R. Cornwell Vet. '14 in August, 1925. They are now living at Machias, New York.

Glenn L. Werly is in the retail marketing division of the Standard Oil Company of New York. He and Mrs. Werly, who was Ruth Gausmann '26, sailed on September 20 for Athens, Greece, where they will visit her father. Their home address is Apartment 18, 1108 East Genesee Street, Syracuse, New York.

'24

W. Maynard Brown was married on October 6 to Miss Pauline Webster, at Ocean Gate, New Jersey.

A daughter, Jucinda Allene, was born on September 21 to Mr. and Mrs. Ralph Duncel. Mrs. Duncel was Allene V. Goodenough '24. They live at 70 Danforth Avenue, Jersey City, New Jersey.

Carol Grimminger is working with the Harris Seed Corporation at Coldwater, New York. She is living at 19 Cumberland Street, Rochester, New York, and is president of the Cornell Women's Club of Rochester.

A daughter, Bertha Mary was born to Professor and Mrs. G. O. Hall on July 5, she missed being an Independence baby by only three and a half hours. Mr. Hall is an assistant professor of poultry here.

B. Clark Snyder is teaching agriculture at Castile, New York.

'25

Wilbur M. Gaige, Jr., lives at 68 Chestnut Street, Flushing, New York. He writes that Helen L. Chappell '26 and Laurence I. Woolson '26 were married last June in New York, and are now living at 2046 Collingwood Avenue, Detroit, Michigan. Woolson is with the Chrysler Motor Company. Gaige writes also that George G. Guthrie '26 is with the Detroit Edison Company.

Earl R. McNeil is doing agricultural research work with the New York State Department of Agriculture and Markets. He lives in Albany at 23 Magnolia Terrace.

Fannie B. Miller is helping teacher in Salem County, New Jersey. She has twenty schools and forty-seven teachers under her supervision. She lives on North Main Street, Elmer, New Jersey. During the past three years she was supervisor of rural schools in Cecil County, Md.



Here Comes MR. MORGAN!



HOW different his welcome to that of a year ago! Then he was a strange feed salesman. The farmer didn't want to even talk, much less buy feed. His herd was losing him money. But Mr. Morgan had been trained to study a farmer's feed problems. He knew how to figure just enough concentrate to supply what the farmer's grains lacked. All he asked was

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sheep - horses
poultry

R. D. Perine married Helen Phelps, daughter of Dr. and Mrs. Herbert Erwin Phelps, October 15, 1928 at Carthage, New York.

Helen Watkins is the nutritionist for Orange County. She is living at Goshen, New York.

'26

Mr. and Mrs. W. S. Boyer have announced the marriage of their daughter, Beatrice A. Boyer '26, to Charles Beattie,

'27 on September 15. Mr. and Mrs. Beattie are living at the Wellington Apartments, Main Street and Hillside Place, White Plains, New York.

Norton Brown is teaching mathematics and science at Wagner College on Staten Island, New York.

Ruth Hendryx was married in Ithaca, on October 12, to Wesley S. Knighton E.E. '25 They will be at home at Kenmore, New York after November 1.

Rheua Medden is the new director of the Girl Scouts of America in Ithaca. She spent a month at Camp Edith Macy, the national training camp for Girl Scout leaders, and for the past four summers has been on the nature staff of the Palisades Interstate Park. She lives at 508 Stewart Avenue.

David B. Holbrook is a field supervisor with the Outpost Nurseries in Ridgefield, Connecticut. He sends the following notes: "Kenneth M. Wilson '25 is now with Tamblin and Brown, campaign managers, at Forty-second Street and Madison Avenue, New York. Norman L. Cutler '26 is entering the Johns Hopkins Medical School this fall. He spent last year with the New York State Conservation Commission."

Fred L. Miner is manager of the Sedgefield Inn at Greensboro, North Carolina.

Ralph C. Sutliff married Mary Larkin Williams, daughter of Mrs. J. E. Williams, October 4, at Cobleskill, New York.

'27

Gertrude Adams, of Ithaca, and Dr. Henry Brown Turner, of New York City, were married October 13, 1928, at Port Washington. They are residing at Abingdon Arms, 295 West 11 Street, New York City.

Lucille C. Armstrong is teaching biology and general science in the Union, New Jersey High School.

Charles I. Bowman is assistant farm bureau agent for Orleans County, New York, with headquarters in Albion.

Ruth Crosby is nutritionist for the Nursery School at Cornell and is taking graduate work in nutrition. She lives at 136 College Avenue.

Doris Detlefsen is a laboratory assistant in biology at the Bushwick High School in Brooklyn. She lives at 167 Midwood Street.

Charles M. "Chuck" Emslie is working for Robert C. Pye Florist at Nyack, New York. He's getting in well with the family. "Chuck" and Verna Pye '27, his fiancée, visit Ithaca quite often. They were here for both the Niagara and Dartmouth football games. "Chuck" can be reached by mail at Nyack, New York.

Marjorie Grant is teaching in the Roslyn High School, Roslyn, Long Island, New York.

Muriel Lamb is the assistant County Home Bureau Agent of Monroe County. Her address is 25 Exchange Street, Rochester, New York.

W. "Pete" Powell is a professor of accounting at Lehigh University. His home address is 1028 North New Street, Bethlehem, Pennsylvania. Mrs. Powell was Jeannette Gardiner '26.

WHAT THE COLLEGE DOES FOR THE FARM



Farm "House-Cleaning"

THE stumps and boulders scattered over the meadows and fields prevent the use of labor-saving farm machinery, reduce the yield per acre, and are invitations to do some "house-cleaning" on the farm.

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AGRITOL is similar to Pyrotol, but has certain advantages:

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3. No waste when cut in half or slit for loading.
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5. Equally effective for stump-blasting, breaking boulders, and for other farm uses.

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NEW YORK CHICAGO



Louise M. Russell, is working in an entomological bureau in Washington. Her address is 1523 Allison Street, Washington, D. C.

O. "Cherry" Ulrey is teaching co-operation in marketing at Lansing, Michigan. He came back for the Dartmouth game.

Sylvia Wells is teaching in the Roslyn High School, Roslyn, Long Island, New York.

'28

Harold Brown is now selling life insurance. His address is 317 College Avenue, Ithaca, New York.

Walter G. Been is assistant farm bureau agent in Suffolk County, New York. His headquarters are at Riverhead. Edward S. Foster is county agent.

Charles A. Clement is working for the Savarin Restaurants in New York.

"Gene" Converse is teaching agriculture and physics at Chateaugay, New York.

"Bug" Fish has a research assistantship at Johns Hopkins University and is studying for his doctor's degree. His mail can be sent c/o School of Hygiene and Public Health, Johns Hopkins University, Baltimore, Maryland.

Paul D. Harwood is an instructor in the biology department and is working for his doctor's degree in Rice Institute, Houston, Texas.

Edward C. Masten, of Belmont, New York, who is assistant farm bureau agent of Allegany county, married Miss Cecil Stevens, of Norwich, Connecticut.

Rachel Merritt is teaching domestic science in a new high school at Alexandria Bay, New York.

H. L. "Hank" Page is assistant Farm Bureau manager in Oswego County. His headquarters are at Oswego and his address is 156 East Fifth St., Oswego, New York.

Henry Quinn, is working for the State Department of Agriculture and Markets. He has previously been employed in a paper manufacturing factory and in a meat market.

Mabel I. "Tommy" Ruhl is teaching Home Economics in a junior high school at Rochester, New York. She is living at 57 South Washington Street in Rochester.

David Sage, is working for the New York Central, and was a graduate student, taking up work in poultry husbandry.

C. G. "Cy" Small has a fellowship in plant pathology here at Cornell this year. His address is 516 University Avenue, Ithaca.

Robert M. "Bob" Taylor is employed in the development laboratories of the Bell Telephone Company, a division of the American Telephone Company in New York City. His address is 16 Midland Avenue, East Orange, New Jersey.

Elizabeth Thomas, whose address is 726 Church Street, Odessa, New York, is teaching domestic science in the high school at that place.

Banker (telephoning)—“Mr. Cohen, do you know your account is overdrawn \$17?”

Mr. Cohen—“Say Mr. Banker, look up a month ago. How did I stand then? I’ll hold the phone.”

Banker (returning to the phone)—You had a balance of \$490.”

Mr. Cohen—“Vell, did I call you up?”

The Michigan Agriculturist

The colored preacher was standing trial for hugging one of the dusky maidens of his congregation.

He pleaded that as the sheperd of the

flock it was his duty to take the lambs into his arms.

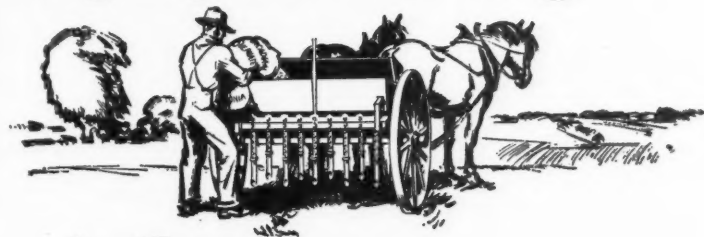
This caused considerable embarrassment to the jury who finally brought in a verdict clearing him of the charge with this suggestion: “Howsumevah we suggest dat next time Brudder Jones feels called upon to take de lambs into his arms dat he take de ram lambs.”

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finest manner that returns you
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Events

The Campus Countryman

Around the
Top of
"The Hill"

Volume X

Ithaca, New York, December 1928

Number 3

AG ASSOCIATION PLANS BARBECUE GET-TOGETHER

Takes Place of Ag-Domecon Banquet
Unusual Supper Main Feature
Varied Program

THE barbecue of the year will be held under the management of the Ag Association in the judging pavilion 6 o'clock, Wednesday, December 12. Come one; come all from both upper and lower campuses. Persons from the arts campus will be especially welcome. Attend and become better acquainted with us of the ag campus. Probably you seldom frequent our campus; but you will have traversed much of it when you reach the pavilion back of the an hus building. The price of the tickets to members of the Ag Association is twenty cents and to all others forty cents. Tickets may be procured from various ag people or from members of the barbecue committee. Be present, for there will be good company, good eats, and good stunts.

The barbecue will take the place of the usual Ag-Domecon banquet this year. Therefore Dean Mann will present the ag athletic awards of the past year at this occasion. If the barbecue is a success the annual banquet will be discontinued. In the past the domecon cafeteria has been filled to capacity by the banquet; but there will be plenty of room in the spacious pavilion.

Steer Is Killed

A real steer will be barbecued; in fact, the chosen animal signed his will and gave up the ghost Monday, November 26 in the presence of interested friends. The doctor, coroner, and undertaker were present and waiting to perform their duties which they have faithfully executed. At his funeral December 12 while his group of friends are making merry the coffin and body will not be set in the corner.

Perhaps many of the readers were not acquainted with this proud and purebred descendant of the noble family of Angus. This hornless steer was magnificent in his shiny coat of wonderful black hair and vain in his wearing of the imperial and highly polished ring in his most sacred nose. The ring, of the best brass, is worthy to be worn by even the "most high" of us as a remembrance from hornless Brother Four-Foot. Much dissention has arisen as to whom shall receive the ring among the bereft students; and most unfortunately our dear friend forgot to include the ring in his division of property made upon his death bed. The high rulers of the Ag Association are in a dilemma as to the disposition of the ring; they may be unable to reach a decision until the night of the barbecue funeral. Our 1200 pound deceased Angus was owned by James Morse of Auburn before his purchase by the an hus department. Served without harness there will be approximately five hundred pounds of the most delectable beef.

Miss K. C. Seager '29, in charge of the supper, claims that sufficient food will be served to assuage everyone's hunger. You who are tired of the usual type of Ithacan meal will find the barbecue a delightful change. Large portions of the best beef

PHI KAPPA PHI

Faculty

Professor W. A. Hagan
Professor A. J. Heinicke

Graduates

M. C. Bond
M. P. Catherwood
C. E. F. Guterman
R. A. Laubengayer
S. E. A. McCallan
Whiton Powell
F. I. Righter
Sid Robinson
J. W. Sindén
G. F. Sprague
F. W. Stemple
A. L. Tedoro
A. L. Winsor

Seniors

B. C. Blackburn
D. G. Clark
H. F. Dorn
G. W. Hedden
M. J. Kelly
H. C. Lloyd
M. A. Rice

barbecued in the most approved manner served in the style we like best will be the main dish. Fifty gallons of cider served with the best hotted doughnuts in the state will complete the menu. Other food will also be served, but come and identify it yourself.

Main Stunt Kept Secret

Stunts, one might readily say evening's entertainment, are in the charge of "Art" Ringrose '29. Professor H. E. Botsford is going to lead the group in some "peppy" songs. "Bill" Bachman '30, will entertain with his banjo. "Joe" Wiedenmayer '29 will present a new dance. A male quartet composed of E. R. Allan '30, George Dacks '30, J. E. Neary '30, and T. H. Powers '31 will furnish music while we dine. But these are not all of the features! The biggest event of all can not be divulged. The mere knowledge of it by the public will "kill" it. It is bound to be the talk of the hill the following day, but now secrecy. It must be preserved as you will agree on the thirteenth. A special feature will be the presentation of a coveted prize to the most deserving person present.

The decorations will make us all believe we have stolen out to the cornfield to administer to the last rites of our departed steer among the corn shocks and pumpkins. Old clothes, farm clothes, costumes, and "civics" will all be safe to wear. But come prepared preferably in informal dress and surely in mind for a lively get-together.

Professor W. H. Burkholder of the plant pathology department, is spending his sabbatic leave working in the Yale department of bacteriology.

ERRATUM

We regret the omission in our last issue of the names of D. G. Clark and G. H. Hepting from the list of fall initiates into Helios.

THIRTY-FIVE MANAGERS RUN HOTEL ASTOR FOR A DAY

Three Day Visit to New York City Filled
with Practical Trips and
Entertainments

THIRTY-FIVE juniors from the hotel management department cared for the fashionable patrons of the Hotel Astor on November 12. The Cornell men planned and took charge of their meals, the assignment of their rooms, and the service they were given. Over their heads floated a great Cornell banner 90 feet in length, and under student direction the management of the famous Hotel Astor flowed smoothly and without a break. Room and board were given the Cornell party in return for the publicity they directed toward the Astor.

Professor H. B. Meek, in charge of the department of hotel management here, headed this interesting party as he has others of its kind for the past five years.

This feat was the work for one spectacular day of their three-day visit, and for the remaining days our 'experienced' hotel managers visited interesting parts of New York. They went down to the great terminal markets where the great quantities of food necessary for New York's millions in hotels and elsewhere are handled so skillfully. They enjoyed some local color down at the fish piers where the deep sea food is hauled off the boats and prepared for market. They inspected—or shall we say 'toured'—the principal New York hotels to get a first hand appreciation of the technique and science back of a smooth running hotel.

All work and no play has never been the policy of Cornellians, nor was this trip to New York all bellhopping, meal-planning, and hard work. Famous hotel proprietors, dealers, and directors gave them royal welcome and entertainments. Some of these festivities were a luncheon given in their honor by F. A. McKonwne, president of the Hotel Statler company; a breakfast and visit to his plant planned and conducted by Nathan Schweitzer, a poultry dealer; a luncheon after the annual meeting of the New York State Hotel Association given them by George W. Sweeney, manager of the Commodore; Augustus Nulle, who is managing director of the Waldorf and who has one son, a sophomore, in hotel management here at Cornell and another entered in the course here for next fall, gave them a high breakfast at the Waldorf, and one evening was spent at the brilliant hotel exposition at the Grand Central Palace.

GENETICISTS WILL MEET HERE

The sixth International Congress of Geneticists will meet in August 1932 at Cornell University. The decision to hold the next congress here was made after a canvass of geneticists had been made on the invitations of Yale and Cornell, which resulted in a four to one vote in favor of Cornell. The congress at its last meeting in Berlin decided to hold the next meeting in the United States. The congress held its first meeting in 1901 and has met every five years since then except for the interruption caused by the World War.

ROUND-UP CLUB'S ANNUAL BANQUET WELL ATTENDED

Good Advice Given to Undergraduates
by E. M. Harmon of Dairy Farmer

THE annual banquet of the Round-Up Club was held in Forest Home Chapel at 7 o'clock Thursday evening, November 15. The attendance far surpassed expectations, totalling about ninety-five persons. A large number of short-course students were present as guests, as well as a good representation from the club's membership. The Forest Home Missionary Society served a splendid chicken dinner, during which "Stan" Bates led occasional songs.

After the dinner E. E. Foster, toastmaster, introduced "Jerry" Stiles '29, president of the club, who extended a welcome to those present and expressed his appreciation of such a large attendance. Dr. Cornelius Betten '05 awarded shingles to A. G. Bedell '29, R. A. Dyer '29, E. E. Foster '29, and J. W. Stiles '29.

Professor F. B. Morrison gave a short speech in which he compared his home state of Wisconsin with New York in agricultural opportunities. He mentioned the exceptionally advantageous New York City market and the part that modern transportation plays in marketing agricultural products. Professor Morrison emphasized the importance of high quality and attractiveness of a product over price in inviting the eye and patronage of city people.

Editor E. M. Harmon, of the Dairy Farmer, was the main speaker of the evening. He exhorted university men to take advantage of the opportunities afforded them and emphasized the increasing importance of a college education in big business. He said that the immediate outlook is of less importance than the future, but we must be able to master the job at hand. This requires the training of the higher institutions of knowledge. Mr. Harmon warned young men not to be too anxious to "set the world on fire", but to seize all opportunities and apply their training and they would be more apt to rise. The rapidly changing times reveal too many in this world who "don't give a dern."

HECKSHER FOUNDATION RESEARCH AWARDS MADE

The Hecksher Foundation for research at Cornell University with the recommendation of the Cornell University Board of Trustees has given \$70,294 to be used this year in research projects in biological, physical, and natural sciences. The Foundation has departed from its usual policy in endowment and given the major portion for physics and chemistry instead of the biological sciences. The main object of research under this endowment is the study of radiant energy.

Several members of the faculty of the College of Agriculture were among those named for financial assistance in research. Director of Extension Cornelius Betten '05, in his preparation of a report on chalcidoid parasites of aphids; Professors G. C. Embody '10, in his study of the growth of wild trout in streams; L. H. McDaniels '17, in his histological study of phloem tissue of woody plants; J. G. Needham '98, in his study of ephemerae and other neuroptoid insects; O. A. Johannsen '04, in his study of the development and biology of diptera; and O. F. Curtis '16, in his study of the movements of materials within a plant.

QUILL AND DAGGER

G. W. Behrman Jr.
F. K. Beyer

SPHINX HEAD

B. S. Cushman, Jr.
W. W. Stillman

POULTRY SCHOOL CONDUCTED

The poultry department of the New York State College of Agriculture conducted the third annual poultry and egg marketing school at Cornell during the week of November 19. Several well-known state and national authorities gave instruction in the practices and principles of egg and poultry marketing.

Several experts gave lectures on the various phases of the poultry industry. Dr. F. A. Buechel, of the Bureau of Agricultural Economics of the United States Department of Agriculture, discussed poultry receiving and selling in New York City and the federal department's plan of national standardization of poultry products. Frank A. Jones, chief inspector of the New York State Department of Agriculture and Markets, spoke on the latest developments in the enforcement of the state egg-grading law. The laboratory study of egg grades followed his talk. Leland Graham, former member of the United States Department of Agriculture, and now with Carl Ahlers Incorporated of New York City, presented his views on the jobber's marketing problem. M. M. Griffiths, a member of the Apex Cooperative Egg Producers, a local marketing association of egg producers in the vicinity of Utica, discussed the organization and progress of this association. C. K. Powell, of the Pacific egg producers, spoke on the place of cooperation in egg marketing.

INDIAN FARMERS HAVE SCHOOL

The Cornell Indian board has recently announced that the annual Indian farmers' school will be held at the State College of Agriculture from December 10 to December 15. For the past six years the Indian extension staff of the college of agriculture has been conducting meetings and giving demonstrations on the reservations in cooperation with the Indian farmers. Forty Indians from the reservations of New York State were registered in this school last year. Among these Indians were descendants of Red Jacket, Cornplanter, Shenandoah, Captain George, Mountpleasant, and other famous Iroquoian chiefs of history.

The course this year will include lectures and practice periods in charge of members of the Cornell staff. The individual problems of each farmer will be discussed at these group meetings.

Farm crops, fruit insects and insect control, cattle, poultry, farm management, and other topics will be discussed by Professors J. H. Barron, H. O. Buckman, G. W. Peck, C. R. Crosby, H. J. Metzgar, H. G. Krum, and others. Since the college will supply new potato seed to all reservations this spring Professor Barron will thoroughly discuss this subject. Professor Buckman will direct a class which will feature the rearrangement of crop lands to make farming easier. Round table talks on fruits and fruit-diseases by Professors Peck and Crosby will be an added feature this year. Open forum will be held for twenty minutes after each lecture. At this time the farmers may ask questions to help in solving his problems.

120 ENROLLED IN THE GENERAL WINTER COURSES

20% Increase in Enrollment; Two Weeks Courses Prove Attractive

THE enrollment in the general Winter Courses is already 120, representing an increase of 20% over last year. The general agricultural courses show a marked increase. The regular 12-week courses that are offered this year are: general agriculture, dairy industry, poultry husbandry, fruit growing, flower growing, and regular crops.

The enrollment for the special unit course of one or two weeks is not completed, but is expected to double the total enrollment of previous years. This year three new courses of special value are offered. The handling and marketing of potatoes and the handling and marketing of cabbage are of interest to growers, shippers, inspectors, buyers, county agriculture agents, and teachers. The former course is given January 7-11 inclusive, the latter January 14-18 inclusive, enabling one to attend both courses if so desired. Another new course of practical value to the farmer is that of rural engineering.

The winter courses have in the past been of great benefit to many, so much so in fact, that some men have re-registered several years in succession. One graduate who benefited by these courses was A. B. Frothingham. He learned the rudiments of agriculture and took them to Czechoslovakia where he taught them in an orphanage. They were of great value in assisting many homeless children to become self-supporting farmers.

42ND MEETING OF THE LAND GRANT INSTITUTIONS

The Cornell representatives at the 42nd annual meeting of the Association of Land Grant Colleges and Universities to be held in the Willard Hotel in Washington, D. C. November 20-22 were; Dean A. R. Mann '04 and Dr. Cornelius Betten '05, representatives from the College of Agriculture; Professor Beulah Blackmore '18 and Professor Martha VanRensselaer '00, representatives from the College of Home Economics; and Dean D. S. Kimball, representative from the College of Engineering. Dr. Betten was in charge of the program on resident instruction at the meeting.

The object of the association is to consider and discuss all questions pertaining to the successful progress and administration of the institutions included in the association which is made up of at least one college or university from each state and one each from Hawaii, Porto Rico, and Alaska.

The discussions considered research, extension, experiment stations, resident teaching, home economics, engineering, and all other matters of education and common interest to the colleges.

A meeting of the American Society of Agronomy, held in Washington, D. C., November 22-23, was attended by Professors T. L. Lyon, H. P. Cooper, J. K. Wilson, B. D. Wilson, E. L. Worthen, J. A. Bizzell, J. H. Barron, and A. F. Gustafson. Professor Cooper and Professor Wilson presented a joint paper on the correlation between the electromotive series and the absorption of electrolytes, and the relation of these to matter. It attempts to correlate the recent developments in physics with biological processes. This field in agronomy is practically devoid of extensive work as yet.

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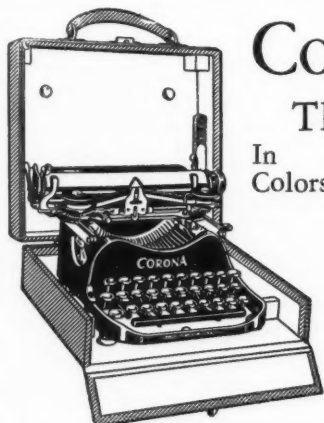
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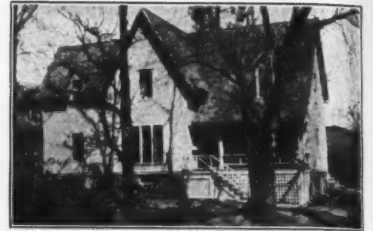
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Domecon Doings



MISS EMMA CONLEY DIES SUDDENLY AT FOND DU LAC

THE sudden death of Miss Emma Conley, associate Professor of Education, on October 6 was a great shock to the many people who knew her. Miss Conley had spent the summer with her brother, J. W. Conley, in Fond du Lac, Wisconsin, resting and enjoying a happy vacation after teaching in the Summer Session at Cornell University. She was spending a week-end in the northern part of Wisconsin apparently in good health, when her death occurred.

Miss Conley was born in Fond du Lac where she and her brother maintained their home and where she spent her vacations. After graduation from high school she went to the University of West Virginia at Morgantown where she received the Bachelor of Science degree. Later she prepared herself to teach home economics and for a time taught in the normal schools in Wisconsin, and organized and directed the home economics department at Stout Institute, Menomonie, Wisconsin. Later, Miss Conley served as State Supervisor of Home Economics for the State of Wisconsin.

Held Various Important Positions

During the War she was appointed a member of the Federal Staff of Food Administration. In 1919, she became a member of the faculty of the University of Wisconsin, in charge of the correspondence courses in home economics. Following her resignation Miss Conley and her brother traveled for a year or two and upon her return she came to New York as State Supervisor of Home Economics. After five years of distinctive service in this field Miss Conley resigned for a year of study. In 1926 she was appointed associate professor of education in charge of teacher training in the field of home economics at Cornell University. This position she held until her resignation this spring.

OMICRON NU INITIATES

The formal initiation of Omicron Nu, Home Economics honor society, was held in Risley organization room, November 20, 1928. Catherine Buckelew, Jean Warren, and Esther Young were initiated.

A banquet was held at Forest Home Inn after the initiation at which Miss Charlotte Hopkins '25 was toastmistress. Frances Hook '29 welcomed the initiates and Catherine Buckelew '29 responded. Miss Cora Binzel gave the main address.

DOMECON BABIES PROGRESS

The domecon babies, Teddy Lodge and Barbara Lee, arrived from New York City, October 21, 1928.

Teddy's real name is Conrad but the girls decided to nickname him. He is four months old and weighs ten pounds, having gained a pound while living at the Lodge. When he came he was undernourished but is improving now. We hear that all he does is to eat and sleep.

PHI KAPPA PHI

Home Economics

Graduate

Mrs. Ella E. Paulus

Seniors

Catherine A. Buckelew

Gladys C. Lum

Esther J. Young

Hotel Management

A. C. Hunt

Barbara Lee is staying at the Apartment. Her rachitic condition has improved and she has gained nine ounces, now weighing fourteen pounds and eleven ounces. Barbara is five months old.

We hope they will continue to gain through their year in domecon.

EDITORIAL

"Cooking is an art", say all poor housekeepers to themselves as they seek comfort for a heavy cake, "it takes an artist, and I shall never be one". That which we do badly we are quick to call an art when it is done well, but we never think that back of all art there are definite laws of nature and science which make art the perfect, beautiful thing it is. Aspiring cooks, as well as poets, must get the science back of their art, must learn the laws which make a perfect cake—or poem—a very simple thing to achieve. There are real scientific reasons why a custard curdles, why mayonnaise won't whip, why some fudge is coarse-grained and some is—divine. Science takes the chance out of cookery, it wards off explanations like this, "Well, last time, you know, Mother, I made a perfect one." Science is the true comfort in the kitchen, for one may rely on its laws: when the candy is not soft and creamy, only this explains it—a law of crystallization has been broken. Somehow, there is not so much room left for discouragement and short temper when cooks know that it is not some cruel and perverse fate working against them, but that, merely with a little study of chemistry and physics, a perfect dinner can be easily and cheerfully put together. Thus science, which makes good cooking, makes cooking an art.

YE HOSTS

Faculty

Dr. R. S. Uhrbrook

R. F. Kies

Students

H. V. Moon

R. A. Rose

C. Rynalski

H. B. Williams

R. Wilson

ADVISORY COMMITTEE OF COLLEGE MEETS AT CORNELL

THE Advisory Committee of the New York State College of Home Economics met in the Home Economics building on Saturday, November 10. This committee was formed in March 1927 to acquaint interested persons representative of the constituency served by the college with the varied activities of the institution, and to bring to bear on these activities the opinions of those not directly engaged in the work of the college.

The Committee was entertained at luncheon by the seniors in the practice apartment. A dinner was given in room 245 by the staff and students of the College of Home Economics in honor of the members of the committee and guests in town who are interested in the College. The theme of the decorations was Autumn,—and the autumnal colors were skillfully portrayed in the bouquets of yellow and ruddy-red chrysanthemums and golden brown oak leaves on each table. Candles grouped in threes on the tables echoed the gold of the chrysanthemums.

Miss Martha Van Rensselaer, director of the College, introduced the speakers of the evening. Mrs. Franklin D. Roosevelt, wife of the new governor of the State, Dr. Liberty Hyde Bailey, and Mrs. Edward Young spoke in relation to different phases of home economics work in the state.

Three sophomores from domecon and one from ag were initiated into Wayside Aftermath in the Wayside Aftermath suite in Risley November 20, 1928. They were: Catherine Blewer, Dorothy Borst, Esther Hankinson, and Elsa Krusa.

HOTEL STAFF CHOSEN

Arrangements were made for the annual Hotel Ezra Cornell in 1929 at a recent meeting of the Cornell Hotel Association. The persons to fill the executive positions were chosen.

The following men were elected to the staff: manager, A. C. Hunt '29; assistant manager, K. W. Baker '29, H. A. Smith '29; chef, S. W. Allio, jr. '29; steward, D. F. Savery '29; engineer, C. Rynalski '29; personnel manager, A. A. Harrington '29; publicity director, R. A. Rose '30; controller, E. A. Whiting '29; maitre d'hotel, C. A. Krieger '29; headwaiter, F. Goeneveld '29; entertainment, B. F. Copp '29; housekeeper, L. J. Hizsnay '31; house officer, L. H. Levy '30.

SOPHOMORE HONORED

Gertrude Andrews' name has been engraved on the Omicron Nu scholarship cup. Each year this distinction goes to the sophomore who attained the highest average of her class during her freshman year. Gertrude was also elected sophomore representative on the College Honor Committee in place of Jane King, who did not return this fall.

The Cordial Christmas Store

THE search for Christmas gifts is not altogether a lark — no matter how enthusiastic and inspired the seeker. But when one does all her shopping in a really friendly store—a cordial Christmas store—the gift hunt keeps the flavor of a lark for most of the season, at least!

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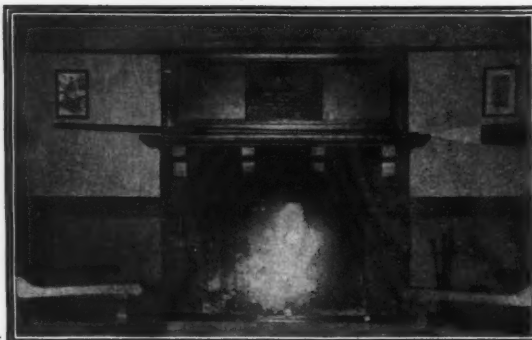
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Foresters



Of Saint
Murphius

STUDIES MADE TO IMPROVE LOCAL WOOD UTILIZATION

THE emphasis is being shifted from production to marketing and utilization on the woodlots of New York State. Farmers are tending to manage their woodlots intelligently, and are now seeking handy markets to dispose of their surplus. Seeking to solve this problem, the New York State Wood Utilization Committee, composed of 16 prominent men in the field of wood utilization in New York State, and of which Professor A. B. Recknagel is secretary, met at the state college of forestry at Syracuse on November 9, and considered a report by Charles Gillette '25, an extension assistant to Professor J. Cope of Cornell.

Gillette has made studies in the counties of Broome, Tioga, and Chemung of the available output from farm woodlots with a view of investigating the possibility of supplying the demand of local wood-using industries with material from these woodlots. Eventually the committee hopes to make similar studies for the remainder of New York State. The economic importance of such work is more readily comprehended when we realize that New York State uses 8% of the timber produced in the United States, coming from 41 states, and pays 10% of the United States freight bill for lumber. By utilization of local supplies this disproportionate freight bill can be reduced and the economic status of the woodlots, individually small but aggregately large in amount, improved. The report of Charles Gillette was received with great interest and regarded as a forerunner of other county surveys.

FORMER EXTENSION PROFESSOR VISITS CORNELL FORESTERS

G. H. Collingwood, former extension professor of forestry at Cornell, interviewed the members of the forestry faculty on October 26, concerning the operations on the Arnot Forest. In a talk before the senior utilization class, Mr. Collingwood outlined the program of the American Association of Forestry in attempting to reduce the prevalence of fires of incendiary origin in the southern pine region. Motor trucks equipped with generators carry films and lecturers back to the limits of civilization and demonstrate to the so-called poor white trash, how inefficient are the fires set to improve the grazing. The grazing is not materially bettered, except to eliminate debris hindering growth of grass, and a considerable amount of timber is completely destroyed or lowered in value. One hundred and fifty thousand dollars for this work has been subscribed, the first \$50,000 by John D. Rockefeller, Jr. Mr. Collingwood contemplates a study of different universities' woodlots with the intention of combining the results in book form. These universities include Cornell, Yale, Harvard, California, and Minnesota.



WORK NEEDS DISTRIBUTION

The suggestion by the *Cornell Daily Sun* that a central governing board be appointed for a well-distributed schedule of concerts, speakers, debates, and dramatic events, rather than to have successive waves of plenty and scarcity of such entertainment, seems pertinent and logically based. This principle of even distribution is capable of application in a manner peculiarly dear to the heart of the forester. We would like to see a little organized action by our professors in distributing reports, prelims, and assignments, evenly throughout the term in preference to letting us drift blissfully for a week or two and then be brought up sharply with a shower of work. Such action would be impractical if not impossible in many departments where the courses are given in different buildings or where the registration is too large and varied to avoid conflicts. But in the last two years of our forestry course we are all in the same forestry classes. Through staff meetings, daily contacts, and by having offices grouped together, the professors must surely have an idea of what each other is doing. It would be a simple matter to arrange a tentative program to distribute reports, prelims, and what not, throughout the term. It would involve but little extra trouble which would be more than compensated for (at least so we feel!) by our hearty appreciation.

To all the would-be authors we suggest that the Charles Lathrop Pack Foundation Prize of \$50, awarded annually for the best essay on forestry by a professional forestry student, is an excellent contest to enter. The essays are due on April 15, so that the time is ripe to commence work on these literary masterpieces.

We hear that "Ivy" Olson is preparing a manuscript from the diary of "Franz" Beyer for possible publication in THE CORNELL COUNTRYMAN.

We greatly admire the new glass panes covering the instrument cases in Fernow Hall and wish to express our gratitude to the two seniors who so considerately caused the glass to be changed!

PROF. BENTLEY DESCRIBES ORIENTAL LOGGING CONDITIONS

THE foresters gathered in the club room on November 13, to hear Professor "Jack" Bentley speak about his trip through the Orient during his sabbatic leave last year. The speech evolved into a discussion of the Orient and particularly of his views on Oriental logging and the doubtful efficiency of the methods employed. In Japan there is a strange combination of the ancient and modern in many of their business operations. Power driven machinery and skilled engineers to install and operate it are available. But to furnish work for the enormous population, some operations are still done by hand. Professor Bentley cited a sawmill equipped with an electrically driven bandsaw, where the logs are still placed on the log carriage and pushed against the saw by hand. The Orient as a whole is developing and expanding under the influence of modern civilization, but the people still cling to the ancient habits of thought and customs.

"Rudy" Spalteholtz '27, assistant in silviculture, spoke for about five minutes on a trip to his native Holland, taken during the summer. "Marv" Smith supplied the ever-present coffee and cookies, played his ever-melodious accordion, and presided at the meeting.

FORESTRY PROGRESSING IN CHAUTAUQUA COUNTY

Chautauqua was the first to organize its forestry program on a county basis and to appoint a county forester, "Jim" Davis '24, to administer this forestry program. The county carries on a program of educational forestry, similar to the state extension work, but more detailed and stepped down to a county basis. This work is divided into forest planting and woodlot management. The forest planting includes 4-H club work, and adult planting both individual and organizational, such as schools, companies, and communities. Last year 450,000 trees, red pine, European larch, and white spruce were planted.

Of the woodlots in Chautauqua county 75% are not managed at all. Ten demonstration woodlots, located in "key" areas, are being managed by Young Farmers Clubs and agricultural high school classes to show the best methods of woodlot management.

Last year "Jim" Davis made a reconnaissance survey of the abandoned farms in the county and submitted the report to the Reforestation Commission of the New York State Legislature. Several large pulp concerns are considering this land as a possible site for growing pulpwood. This year "Jim" will make a utilization study of markets for the thinned material from managed woodlots.

PROFS' PRANKS

Professor H. C. Thompson and D. H. Tokmiasa are studying the causes of premature seeding of onion sets. Last year, growers in New York State lost hundreds of thousands of dollars because the onion crops went to seed instead of forming marketable bulbs. This extensive study is being carried out to determine the cause and to find remedies for this condition.

Professor H. H. Whetzel, Professor H. E. Thomas, and W. D. Mills of the plant pathology department are on the program of the New York State Horticultural Society's annual meeting at Rochester early in January.

Professor E. V. Hardenburg is studying the storage of potatoes. There has been a demand from among the potato growers of the state that the storage facilities be improved. Through this survey it is hoped that the efficiency in storage of this important crop will be improved throughout the state. Professor Hardenburg is also studying the varietal adaptation and seed value of potatoes grown on muck soil. In recent years there has been an increased acreage of potatoes grown on muck soil. The problem is to determine which varieties will be best adapted to grow in this medium; with regard to yield, quality, and resistance to disease.

A. G. Newhall is back at Cornell for three months to finish his thesis for his doctor's degree in plant pathology; he is studying the diseases of truck crops, especially those under glass. He has been assistant in plant pathology at the Ohio Experiment Station.

Dr. D. B. Carrick of the department of pomology will return from Europe about November 1 where he has been spending part of his sabbatic leave. He will spend the remainder of his leave at his home at High Point, North Carolina.

A new poultry bulletin, *Selection and Culling for Egg-Production* has been written by Professors J. E. Rice, G. O. Hall, and Instructor D. R. Marble and is expected to be ready for distribution by the middle of December. Twenty thousand copies of it will be published.

UNION GRAINS

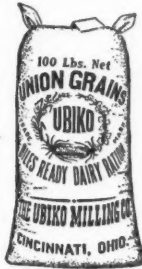
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WHITE STUDIO

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REFORESTATION CONFERENCE SHOWS WORK PROGRESSING

J. A. Cope, extension assistant professor of forestry, C. E. Ladd, director of the Extension Service, E. V. Underwood, general secretary of the Farm Bureau Federation, and L. D. Kelsey, assistant county agent leader, represented the College of Agriculture at the reforestation conference of the Farm Bureau Federation, at the Onondaga Hotel, Syracuse, New York, November 10, 1928.

It was brought out at the meeting that reforestation of unused land is increasing. Mr. Kelsey said a great deal of educational work must be done to further this process.

Secretary Underwood said the Farm Bureau Federation forestry committee maintained contact with, and co-operated with, the state legislative commission studying reforestation, the county forestry committees, the College of Agriculture, and the Conservation Commission. The Federation forestry committee has studied all proposals for reforestation related to the tax side of the problem, carried on a state wide publicity campaign, studied reforestation plans of boards of county supervisors, so as to interchange successful methods, and worked for helpful legislation.

Professor R. B. Hinman's class in beef cattle went on a two day field trip to visit some of the leading herds of Aberdeen-Angus cattle in the western part of the state. The purpose of the trip was to study the management of beef cattle in New York State and to obtain some practice in judging cattle of the Aberdeen-Angus breed. The first day the class visited the herd owned by F. S. Hayden

'08, at Wyoming, who runs his herd in connection with a large fruit farm. The second day was spent visiting the Dancote herd at Lawtons in Erie county, owned by C. C. Taylor '20, and the farm of W. L. Twitchell at Gonawanda. Mr. Taylor's herd bull is Evest, the son of the famous sire, Eveness of Bleaton. Mr. Twitchell has a herd of about forty head which he keeps as a sideline to his nursery to use up his poorest land and waste products, and to supply at the same time valuable manure for his nursery.

FOREST CITY GRANGE IS HOST TO STUDENTS

The Forest City Grange was host to a large number of ag and domecon students at the Odd Fellows Temple at 9 o'clock Saturday evening, November 3. The program consisted of speeches by R. P. Hopper, master of the local grange, and Dean A. R. Mann '04, games, dancing, and refreshments.

Mr. Hopper welcomed the students and invited all those who are grangers to attend their meetings. Dean Mann gave a brief history of the grange movement, its accomplishments and their present place in the life of the farm.

The unusual feature of the evening was a square dance during which many of the younger generation became bewildered and exhausted before it came to an end, but the older folks enjoyed it immensely. Refreshments were served in the basement.

The poultry judging team will compete in the Inter-Collegiate Poultry Judging Contest at Madison Square Garden, New York City in January. The team is being coached for the contest by Professor G. O. Hall of the poultry department.

AUTOMOBILES ARE KILLING THE COUNTRY CHURCHES

Good roads and automobiles are causing the death of the country churches; farmers are traveling to the city churches for their religious services according to the preliminary results of the ag college survey seeking to discover the relation of cities and towns to changes in rural trade and social areas. Dr. Dwight Sanderson is in charge of the survey with the immediate supervision of the field work directed by Mr. Hoffsommer assisted by H. F. "Hal" Dorn '29 and H. W. "Howie" Beers '29.

In Wayne County, the area chosen for the survey, 65 of nearly the hundred churches have been individually studied with attention paid to attendance not membership, and 3,683 farmers, representing more than three-fourths of the farm homes of the county, have been personally interviewed. The preliminary results show that with the increase in good roads and automobiles the country churches are declining; the business of the village grocer and shopman is decreasing; and hamlets and villages are dying out.

The poultry department inspection service has been inspecting birds for the New York State Co-operative Official Poultry Breeders Incorporated. There are over forty-five thousand certified birds in the state. There are also about eleven thousand pullets under record for performance tests.

F. B. Howe, soil surveyor of the agronomy department, returned recently after completing a summer's work in Delaware and Erie counties. The soil survey of these two counties will probably be entirely finished next summer.

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AT THE JUDGING PAVILION

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Ag. Association Members 25c.

All Others 40c.

CAMPUS CHATS

BOOST YOUR COLLEGE

Do we "run down" our college or "talk it up"? Because a few students boasted of the fine journalism course given in ag, that course has attracted more and more attention from students of other colleges. They envy us and wish they had one like it. Haven't you heard people say that journalism didn't belong in the College of Agriculture at all? Yes, a dozen times, but only since ag students have been talking about it have they taken any notice of it.

So we should do with all ag activities, publications and athletics. "talk them up." We have something to boast about. Why shouldn't we? Make people admit that we are still alive and kicking. Make them envy us our good times, and then they will appreciate our college. Envy is desire, not scorn. Study hard, of course, but enter activities, become alive. The college cannot exist without us and our support. Can we exist without the college and its activities?

LISTEN TO AUTHORITIES

The banquet of the Round-Up club was marked by the attendance of a large and enthusiastic number of "shorthorns." These students, by their attendance at this meeting showed that they realize the value of the opportunities to hear noted speakers on farm subjects, and are determined to take advantage of these opportunities in the short time they are here. Although most of us hope to be here a

longer period of time, these noted speakers may not return while we are still at the University, and our chances after leaving Cornell of ever having such opportunities again are indeed slim. Hear as many of the authorities on farm subjects as you can, while you can!

STUDENTS WANT FREE TIME

Daylight saving time is causing much discussion as the time approaches for the faculty to decide how our time shall be arranged next year. Professor G. W. Herrick by a questionnaire secured some pertinent answers from his class of 98 persons in introductory entomology which is probably as representative as any of ag opinion. The questions and the answers in percent were:

1. Should the students have more time for play, for outdoor activity, and for cultural development? In favor 90%, against 10%.
2. Would the students avail themselves of such extra time for purposes mentioned? Yes 74%; no 26%.
3. Has the student body taken advantage of the present daylight saving plan for the objects mentioned? Yes 42%; no 58%.
4. Are you in favor of a plan for next year which will accomplish the same results as daylight saving? In favor 54%; against 46%.

The results of the first question clearly show that ag students favor more time free from their studies. In spite of the percents the answer for the second question is that it depends on the individual. The answer for the third question was not conclusive. The fourth question result was nearly a tie with a slight majority in favor of trying some form of daylight saving

next year. We desire more free time, recognize the value of it, yet, are somewhat bewildered as to how to secure it.

H. W. Schenck has resigned from the department of vegetable gardening to become sales manager of the Kilgore Seed Company, Plant City, Florida. He took up his work on August 15. His duties are the development of vegetable seed sales and general supervision of seven of the companies chain stores in the state. Professor Schneck has been on the faculty of Cornell since 1917. He has had charge of the development of the resident teaching courses in vegetable gardening, and has done extension work with the market gardeners, truckers, and greenhouse men of New York State.

Professors E. S. Savage, B. B. Robb, E. V. Hardenburg '12, J. D. Brew, G. E. Peabody '18, M. F. Barrus '04, Messrs. C. A. Taylor, A. O. Rhoad, F. E. Andrews and N. H. Chadwick with eight winter short course students composed the committee, of which Professor Savage was chairman, that superintended the get-together of the "shorthorns" at the animal husbandry pavilion, at 5:30 o'clock, Tuesday evening, November 20.

About one hundred and seventy-five people, including members of the faculty, attended. The tan bark on the floor of the pavilion was swept away in spots and fires were built, over which hot dogs were cooked. After supper, Professors Savage and Peabody had charge of the stunts, which included sack races, potato races, a tug of war, three legged races, running and standing broad jumps, relay races, ball passing, rooster fights, leap frog races, wheel barrow races, and hand wrestling.

FARM AND HOME WEEK

AT CORNELL

FEBRUARY 11 to 16, 1929

SOMETHING FOR ALL THE FAMILY

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Look into the "Six-Speed Special" ... It Certainly Has *The Stuff!*



At the State and County Fairs this fall the new "Six-Speed Special" took the cake as an attention getter. It always drew a crowd. What they saw was farm-truck performance beyond anything they had ever seen. Here was a small International loaded to the limit, in heavy going on a very steep grade, starting, stopping, backing, working easily all day long. Demonstrating tremendous pulling power. Almost "lifting itself by its boot straps."

This is the new "Six-Speed Special," *the only small truck of heavy-duty design with 6 speeds forward and 2 reverse.* The secret is in its exclusive 2-speed rear axle, which, with the regular transmission ratios, provides 35-mile-per-hour *speed* for good going, and great tractive *power* at 3½ miles per hour for hard pulls in field and road and on the hills.

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I am enclosing a photograph of my truck loaded with twenty barrels of apples, and I want you to know that this is some load for this hill. Would like for any other one-ton truck to try it.

I want to say this truck is the talk of the county, and from the performance of the "Six-Speed Special" trucks you have sold in the county this year—and that is more trucks than all the other companies put together—you should enjoy a very nice business.

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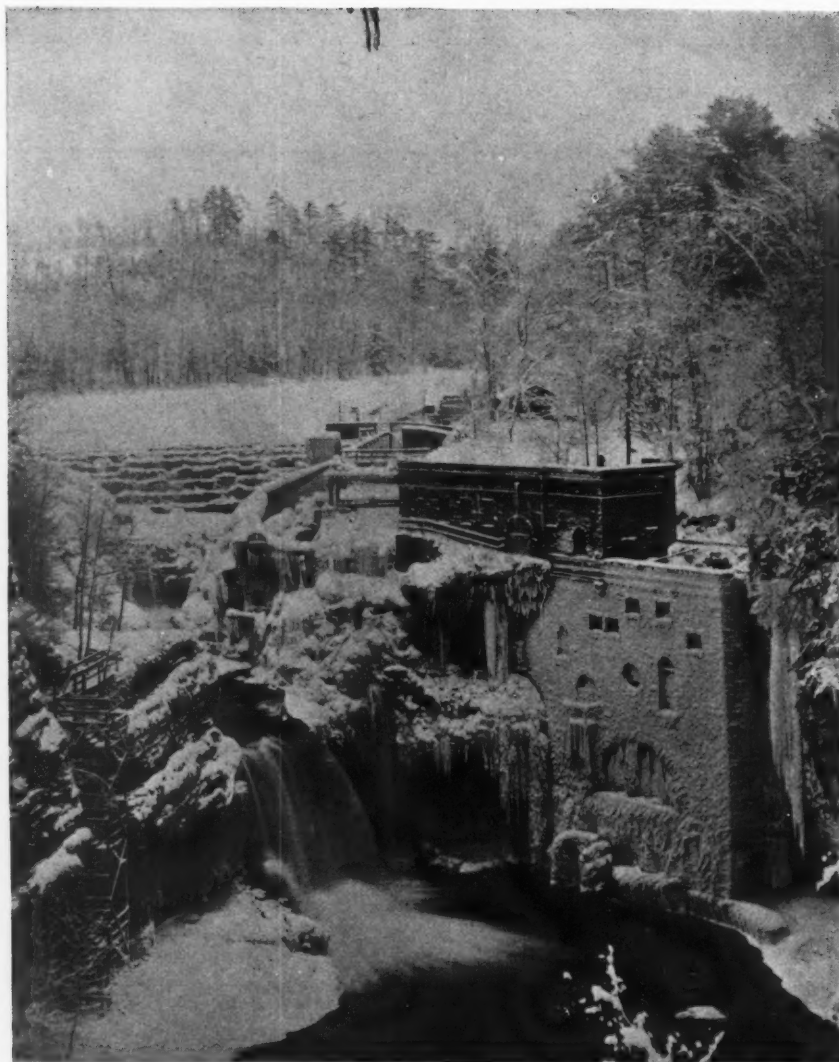
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